

Pape Georges

BISTRO & BAR

drinks

ON TAP

Mistique Cider, Moosehead, Griffon Red Ale, Saint Ambroise IPA, New England IPA, Cheval Blanc, Irish Stout, Peroni

GLASS 6\$

PINT 9\$

RED WINE



Castelvecchio Rosso Manfredi Piémont, Italie	8\$	24\$	38\$
Cabernet-Merlot Vin de Pays d'Oc 2020 Domaine Reine Juliette Languedoc - Roussillon, France	10\$	30\$	50\$
Dolfos Tempranillo Joven Farina 2020 Bodegas Farina Castille-et-León, Espagne	10\$	30\$	50\$
Château Grimard Côtes de Bourg Grand Vin de Bordeaux 2018 Bordeaux, France	12\$	33\$	57\$
Montepulciano d'Abruzzo 2020 BIO & Vegan Costadoro Abruzzes, Italie	12\$	33\$	57\$
Ventoux Vieilles Vignes 2018/20 Terra Vitis Domaine du Bon Remède Rhône, France	12\$	33\$	57\$
Cantoalba Pinot Noir 2020 La Ronciere Colchagua Valley, Chile	13\$	38\$	64\$

WHITE WINE

Castelvecchio Bianco Manfredi Piémont, Italie	8\$	24\$	38\$
Pinot Grigio delle Venezie 2020 Famiglia Boron Vénétie, Italie	9\$	27\$	45\$
Chardonnay Vin de Pays d'Oc 2020 Domaine Reine Juliette Languedoc-Roussillon, France	10\$	30\$	50\$
Picpoul de Pinet 2020 Domaine Reine Juliette Languedoc-Roussillon, France	10\$	30\$	50\$

ROSÉ

Grenache-Syrah Vin de Pays d'Oc 2021 Domaine Reine Juliette Languedoc-Roussillon, France	9\$	27\$	45\$
---	-----	------	------

SPARKLING WINE

Brut Millesimato Prosecco 2020 Famiglia Boron Vénétie, Italy	12\$	na	57\$
---	------	----	------

SCOTCH & WHISKY

Lagavulin 16 Year old Islay Single Malt Scotch Whisky	22\$
Laphroag Quarter Cask Islay Scotch Single Malt	16\$
Auchentoshan Three Wood Scotch Single Malt	15\$
Macallan Gold Double Cask Highland Single Malt Scotch Whisky	13\$
Bowmore 12 Year old Islay Single Malt Scotch Whisky	11\$
Glenfiddich 12 Year old Highland Single Malt Scotch Whisky	11\$
Johnnie Walker Black Label 12 Year old Blended Scotch Whisky	10\$
Jameson Ireland	9\$
Jack Daniel's Old No 7 USA	9\$
Sortilège Canadian whisky and maple syrup Québec, Canada	9\$
Johnnie Walker Red Label Blended Scotch	9\$
Jim Beam Bourbon USA	8\$
Fireball Canada	8\$

SPIRITS DISTILLED IN QUÉBEC

Absinth Distillerie Mariana Balzac	12\$
Amaretto Distillerie Mariana Avril	8\$
Gin St-Laurent	11\$
Gin Madison Park	8\$
Gin Radoune	8\$
Gin Seventh Heaven	8\$
Spiced Rum Chic Choc	8\$
Apple Vermouth Domaine Lafrance Rouge Gorge	8\$
Vodka Pur Ultra Premium	8\$

COCKTAILS etc.

3oz		2oz	
Stinger	18\$	Spiked Kir	14\$
Sidecar	16\$	Whiskey Sour	13\$
Margarita	15\$	Old Fashioned	12\$
Manhattan	13\$	Godfather	12\$
The Sun Also Rises	13\$	Aperol Spritz	12\$
Boulevardier	12\$	White Russian	11\$
		Québécois	11\$
1oz		Hot	
Phil's Bishop	12\$	Nespresso	5\$
Bloody Ceasar	10\$	Irish Coffee	10\$
Bloody Mary	10\$	Coffee & Sortilège	10\$
Sangria	10\$		
Kir	10\$		

SHOOTER 5\$

| STINGER | SORTILÈGE | JAMESON | TEQUILA | TEQUILA ROSE
| SAMBUCCA | FIREBALL | AMARETTO | JAGERMEISTER | THREE
WISE MEN | KAMIKAZE | LEMON DROP | NUTTY IRISHMAN |
PRAIRIE FIRE | SLIPPERY NIPPLE | BLOW JOB | | B52 | AFTER EIGHT
| BUTTERY NIPPLE | CHOCOLATE CAKE | IRISH CAR BOMB |

**All prices include local taxes

Pape Georges

BISTRO & BAR

food

Cheese board 13\$

One choice from our selection of local cheeses, served with baguette, antipasto and house candied onions.

Additional cheese 7\$

La Cochonnaille 26\$

A trio of organic charcuterie from Viandes Biologiques de Charlevoix; pork sausage, liver pâté and coppa - a delicious, melt in your mouth cured pork, flavoured with pepper and fennel, served with baguette, sauerkraut, mustard, candied onions and antipasto.

La Papale 30\$

Choice of two cheeses, organic liver pâté and coppa from Viandes Biologiques de Charlevoix - served with baguette, candied onions and antipasto.

Add an organic sausage for 7\$

Cheese fondue 33\$

Three cheese fondue from l'Île-aux-Grues, Québec, with baguette bites and veggie sticks.

Small house salad 6\$

Spring mix, pecanes & cranberries

Le soupe du jour 9\$

Daily inspiration of Chef Philippe

Chicken wings 10\$/20\$. 6/12

Large house salad 23\$

Spring mix, crumbled blue cheese, pecanes, cranberries & house candied onions.

Trout Tartare 25\$

Tartare of smoked trout, served with fries and salad

Lobster roll 29\$

Classic east coast lobster roll, served with fries.

Steak & fries 28\$

Flank steak with a veal reduction. Served with fries & salad.

Surf & turf 39\$

Flank steak with a veal reduction and a topping of seasoned lobster meat. Served with house salad & fries.

Black pudding 26\$

Artisanal, with a veal reduction. Served with salad & fries.

Seafood chowder 27\$

East coast style, with lobster, mussels and scallop in a cream.

Chili con carne 18\$

A generous portion of ground pork, tomato, beans, peppers, onions; garnished with hot peppers, cilantro and sour cream.

Poutine 18\$ / 22\$

Two flavours: Brown (traditional) / chili.

Chili Nachos 21\$

House made chili, corn chips, Monterey Jack cheese, banana peppers, cilantro and sour cream

A small portion available for 16\$

Fries 10\$

With ketchup and mayo.

Corn chips 10\$

With salsa, tzatziki and banana peppers.

****All prices include local taxes**